



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

Cook & Hold Warmers HW106D Round HWSMP6D Rectangular Single Well, Heavy-Duty, Top Mount



Model HW106D



Model HWSMP6D

DESCRIPTION

Wells Cook & Hold warmers are designed for top-mount installations and to quickly heat refrigerated foods and hold heated foods at safe and fresh serving temperatures.

The HW106D will accommodate one 11-quart, round inset pan while the HWSMP6D will hold one 12" x 20" standard food pan or equivalent fractional inset pans. Both are designed for wet operation only.

SPECIFICATIONS

Construction – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellsloks are standard for ease of installation.

Insulation – HWSMP6D Series models are fully insulated around all 4-sides and bottom for quicker preheat, faster recovery and energy savings.

Controls & Heating- Individual controls for each well provide maximum versatility. Both models feature thermostatic controls with temperature ready indicator lights and are recessed in a one-piece deep-drawn control panel. Powerful tubular heating elements are submerged inside the well for maximum temperature transfer and are designed for wet operation only.

Additional Features Available

- Drains are standard
- HWSMP6D is fully insulated

STANDARD FEATURES

- HW106D accommodates one 11-quart round inset pan
- HWSMP6D accommodates one 12" x 20" standard pan or equivalent fractional inset pans
- One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- Wet operation only
- Thermostatic controls standard
- Separate controls for each individual wells
- High limits prevent overheating
- Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- Powerful tubular heating elements
- 1/2" drains available
- Wellsloks are standard for ease of installation
- 2-Year Limited Parts & 1-Year Limited Labor Warranty

OPTIONS & ACCESSORIES

- Optional 72" wiring
- Drain screens
- Drain value extension kit, extension from drain to counter front with remote handle, for use with "D" models only, 20385
- Adapter Top, to convert HW106D to hold one 4-quart inset, 20822
- Adapter Top, to convert HW106D to hold one 7-quart inset, 20175
- Round Inset, 4-quart capacity with lid, 20774
- Round Inset, 7-quart capacity with lid, 20587
- Round Inset, 11-quart capacity with lid, 20908
- Round Inset, 11-quart capacity with hinged lid, 21057

CERTIFICATIONS



Sheet No. HW106D-12/12



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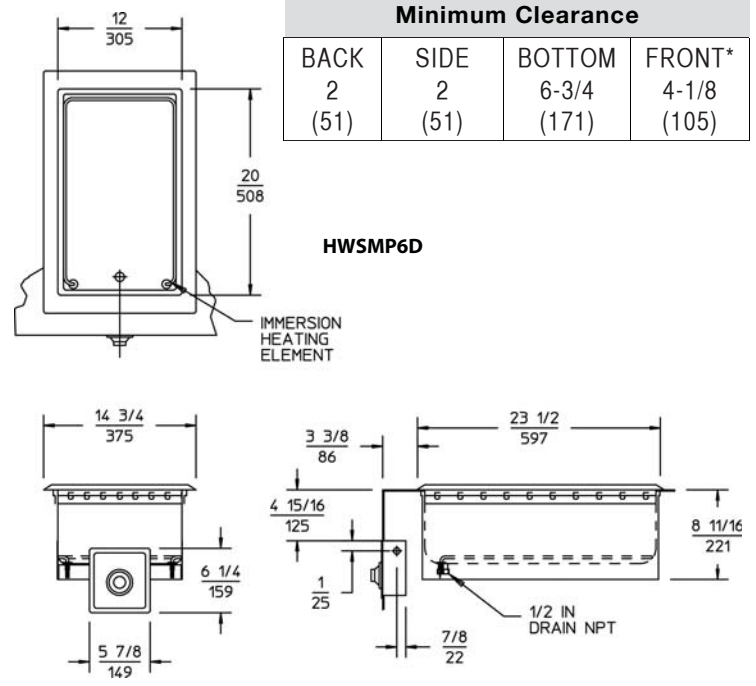
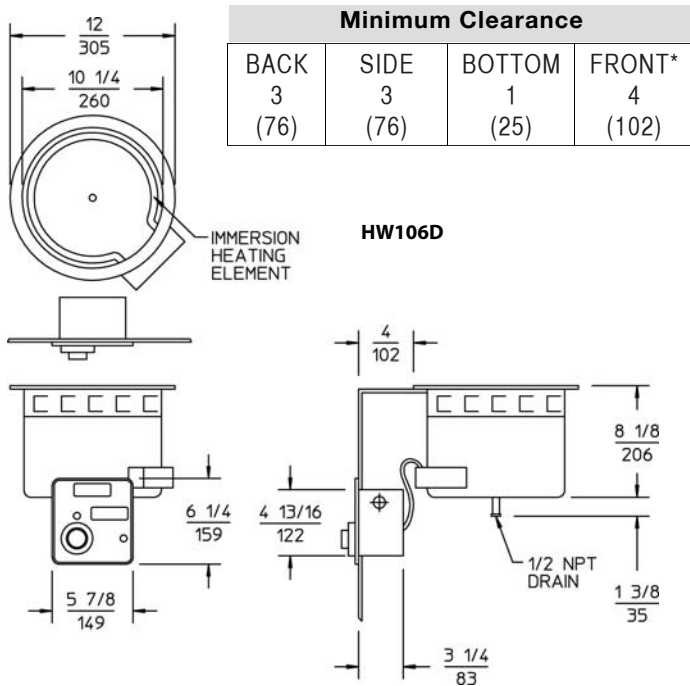
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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



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SPECIFICATIONS													
Model Number	Description	Volts	Watts	Phase	AMPS	OVERALL Width Left to Right Inches (MM)	OVERALL Length Front to Back Inches (MM)	OVERALL Height Inches (MM)	CONTROL PANEL Width Inches (MM)	CONTROL PANEL Height Inches (MM)	Shipping Weights Pounds (KG)	Crate Size Cubic Feet (Cubic Meters)	Approvals
HW106D-120	Round Warmer with Thermostatic Control & Drain Infinite control no drain	120V	1650	1Ø	13.75	12 (305)	12 (305)	8-1/8 (206)	5-7/8 (149)	6-1/4 (159)	12 (5.5)	1.6 (0.05)	UL
HW106D	Round Warmer with Thermostatic Control & Drain Infinite control no drain	208/240V	1240/1660	1Ø	6/7	12 (305)	12 (305)	8-1/8 (206)	5-7/8 (149)	6-1/4 (159)	12 (5.5)	1.6 (0.05)	UL SP
HWSMP6D	Rectangular Warmer with Thermostatic control and drain	208/240V	1350/1800	1Ø	6.5/7.5	14-3/4 (375)	23-1/2 (597)	8-11/16 (221)	5-7/8 (149)	6-1/4 (159)	26 (12)	3.85 (0.11)	UL

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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